

# LIVE SEAFOOD FROM THE AQUARIUM



## ASSORTED OYSTER

1 pc. — 750

## GILLARDEAU OYSTER

1 pc. — 970

## SEA URCHIN

1 pc. — 435

## COLD STARTERS

### MURMANSK SALMON CEVICHE

*Fresh salmon, marinated cucumbers with mint and avocado  
With sesame citrus and peppercorn sauce.*

120 gr.

850

### CRAB CEVICHE

*Melt-in-your-mouth king crab with fresh tomatoes,  
delicate avocado and chipotle pepper.*

80 gr.

1210

### SAKHALIN TARTARE

*Tartare made of wild sockeye salmon and sakhalin scallop with delicate  
Avocado mousse and spicy ponzu sauce.*

210 gr.

1450

### TUNA TARTARE

*Tuna fillets with capers, avocado, shallots, black sesame  
Seeds and guakasabi sauce.*

190/30 gr.

1350

### SALMON CARPACCIO

130 gr.

990

### MAGADAN SHRIMPS

For two

2590

### GUACAMOLE

150/50 gr.

790

### OLIVES

100 gr.

635





## BRUSCHETTA

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OCTOPUS BRUSCHETTA	140 gr.	795
TOMATOES BRUSCHETTA	140 gr.	630
KING CRAB BRUSCHETTA	140 gr.	1050

## SALADS

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KING CRAB WITH TOMATOES	220 gr.	1530
AVOCADO WITH CRAB <i>Tender king crab meat in ponzu sauce With melt-in-your-mouth diced avocado and capers.</i>	180/30 gr.	1700
AVOCADO WITH SHRIMPS <i>Unique roasted avocado appetizer filled with Tiger shrimps. Served with poached egg and salad mix.</i>	270 gr.	1490
MAREA SALAD <i>Octopus, squid, shrimps with salad mix and katsuo sauce.</i>	210 gr.	1850
GREEN SALAD <i>Mix of five types of salad with fresh vegetables and avocado dressing. Served with roasted pumpkin seeds and sheep milk cheese.</i>	200 gr.	910
TUNA SALAD <i>Roasted bluefin tuna with black sesame seeds, sun-dried tomatoes, avocado, lettuce under mustard-and-honey dressing.</i>	220 gr.	1390
STRACCIATELLA AND CRAB SALAD <i>King crab with delicate stracciatella cheese, tomatoes, balsamic cream sauce and salad mix.</i>	280 gr.	1930
OLIVIER RUSSIAN SALAD WITH KING CRAB <i>Classic salad with smoked salmon and king crab.</i>	240 gr.	1230

## SOUPS

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CARIBBEAN SEAFOOD SOUP	450 gr.	1290
CRAB BISQUE <i>Thick soup with king crab and tiger shrimps served in wheat bread.</i>	350/200 gr.	1595
FISHERMAN'S POTTAGE	350 gr.	1250





## COOKED OVER AN OPEN FIRE

MAREA GRILL PLATEAU	580/160/60 gr.	5670
<i>King shrimps, tiger shrimps, squids, octopus, scallop and mussels.</i>		
WILD SALMON	200/60 gr.	2370
COBIA SHASHLIK	200/50 gr.	2090
NORTH SEA HALIBUT	240/60 gr.	1970
SHRIMPS	230/50 gr.	1790
<i>Tiger and king shrimps.</i>		
TRIO OF OCTOPUS, SQUID AND SCALLOP	230/50 gr.	3150
SICILIAN STYLE SEAFOOD	400 gr.	3270
<i>Octopus, shrimps, squids and mussels under fresh tomato sauce With white wine and aromatic herbs.</i>		
FISH OF THE DAY		
<i>Ask your waiter.</i>		

## OUR SPECIAL OCTOPUS

OCTOPUS WITH POTATOES	250 gr.	2850
<i>Fragrant moroccan octopus with spices, roasted in olive oil.</i>		
PAN FRIED OCTOPUS	350 gr.	2850
<i>With spicy tomato sauce.</i>		
OCTOPUS WITH SEAFOOD (TOM YUM STYLE)	410 gr.	2850
<i>Moroccan octopus, tiger shrimps and loligo squids In spicy creamy bouillon with fresh coriander.</i>		

## KING CRAB

KING CRAB PASTA	270 gr.	1990
<i>With tomato cream sauce.</i>		
KING CRAB	2/4 pcs.	5200/9950
<i>Boiled king crab legs.</i>		
PELMENI (MEAT DUMPLINGS) WITH KING CRAB AND SHRIMPS	350 gr.	1510
KING CRAB CUTLETS WITH GUACAMOLE SAUCE	210 gr.	1590





## PASTA / RISOTTO

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<b>SHRIMP LINGUINE</b> <i>With cream sauce.</i>	350 gr.	1570
<b>SEAFOOD SPAGHETTI</b> <i>With white wine sauce.</i>	350 gr.	1670
<b>PASTA WITH KING CRAB</b> <i>In tomato and cream sauce.</i>	270 gr.	1990
<b>SEAFOOD RISOTTO</b> <i>With tomato sauce.</i>	400 gr.	1770

## SIDE DISHES

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<b>CAULIFLOWER WITH TRUFFLE OIL</b> <i>Roasted cauliflower with cream sauce, fresh parsley and truffle oil.</i>	230 gr.	890
<b>BLACK PEPPER MASHED POTATOES</b>	200 gr.	590
<b>ROASTED FRESH POTATOES</b>	180 gr.	530
<b>GRILLED VEGETABLES</b>	180 gr.	670
<b>ASPARAGUS AND BABY CORN</b>	170/50 gr.	1350
<b>ROASTED AVOCADO</b>	160 gr.	795

## DESSERTS

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<b>CHEF'S DESSERT</b> <i>Meringue, dried prune, peanut and pecan nuts.</i>	1 pc.	770
<b>TROPICANO</b> <i>Excellent dessert based on a cream-mousse with fresh mango and passion fruit, in a delicate white chocolate frosting.</i>	1 pc.	930
<b>TRUFFLE CHOCOLATE</b> <i>Melt-in-your-mouth sponge cake with italian cacao, spicy chocolate mousse And two kinds of chocolate — with chili flakes and roasted almond. Served with fresh raspberry and mint.</i>	1 pc.	750
<b>CHEESECAKE</b> <i>Delicate cheese, madagascar vanilla, crunchy pecan crust, fresh berries and raspberry sauce.</i>	1 pc.	995
<b>CHEF-BRULEE</b> <i>Custard with baked condensed milk and caramelized crust.</i>	1 pc.	630
<b>KUTUZOV</b> <i>Mascarpone cream, berries, puff-pastry and peanut meringue.</i>	1 pc.	950
<b>LEMON PIE</b> <i>Nut crust with sicilian lemon cream, burnt meringue and a sprig of mint.</i>	1 pc.	770
<b>VERY BERRY</b> <i>Refreshing light dessert with an airy mascarpone cheese cream, sorbet, berry sauce and fresh berries.</i>	1 pc.	1100
<b>ICE CREAM / SORBET</b>	50 gr.	330





# PIZZA

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**WE COOK PIZZA ON THIN DOUGH  
WITH A CRUNCHY CRUST.**

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## FOUR CHEESE CALZONE

1430

*Pecorino Toscano, mozzarella, taleggio, gorgonzola*

## FOCACCIA WITH SPICY HERBS

640

*Crispy dough, olive oil, spicy herbs.*

## PARMESAN FOCACCIA

640

*Crispy dough, olive oil, parmesan.*

## MAREA

2190

*Shrimps, squids, octopus, mussels, vongole, mozzarella, tomato sauce, herbs, garlic oil.*

## TUNA AND RED ONION

1250

*Bluefin tuna in oil, mozzarella, red onion, oregano, tomato sauce.*

## FOUR CHEESE

1450

*Pecorino Toscano, mozzarella, taleggio, gorgonzola.*

## PARMA PIZZA **NEW**

1490

*Ham, mozzarella, stracciatella, arugula, tomato sauce.*

## MARGHERITA

990

*Mozzarella, oregano, tomato sauce, olive oil.*

## CALABRESE

1350

*Spianata salami, gorgonzola, mozzarella, red onion.*

## GORGONZOLA AND PEAR

1190

*Gorgonzola, pear, mozzarella.*

## PORCINI MUSHROOMS AND TALEGGIO CHEESE

1330

*Porcini mushrooms, taleggio, mozzarella, greens, truffle oil.*

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It is so delicious that few  
can resist "just one more bite".